

*LIBRETTO ISTRUZIONI PER L'INSTALLAZIONE
L'USO E LA MANUTENZIONE DELLE GRIGLIE
PIETRA LAVICA A GAS*

*INSTRUCTION AND MAINTENANCE MANUAL
FOR VULCANIC-ROCK GRILLS*

*MANUEL D'INSTRUCTIONS POUR L'UTILISA-
TION ET L'ENTRETIEN
DES GRILLES EN PIERRE DE LAVE*

*GEBRAUCHS- UND WARTUNGSANLEITUNG
LAVASTEINGRILL*

*MANUAL DE INSTRUCCIONES PARA EL USO Y
EL MANTENIMIENTO DE LAS PARRILLAS DE
PIEDRA LÁVICA*

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1.

INSTALLATION

1.1 IMPORTANT NOTICES

Read this manual carefully because it provides important information on safe installation, use and maintenance of the appliance. Keep this manual carefully, so that it can be consulted by different users. If the appliance changes owner the user manual must also be transferred to the new owner (if necessary, request a new copy from the authorised dealer or directly from the manufacturer).

- Only qualified persons must be entrusted with installation operations, adapting the appliance to different types of gas, commissioning and eliminating system faults. All current rules and regulations must be complied with.
- The appliance must be installed in accordance with the manufacturer's instructions by professionally qualified personnel. .
- The appliance may be used only by personnel who have been trained in its use for the purpose for which it was designed, i.e. cooking food.
- If the appliance is broken or faulty, disconnect it. If it needs to be repaired, use only an after-sales centre that has been approved by the manufacture and ensure that manufacturer approved spare parts are used.
- These instructions are valid only for the country whose abbreviations appear on the appliance rating plate.
- Non-compliance with the instructions contained in this manual may jeopardise appliance safety.

The appliance conforms to the Gas Directive 90/396/EEC and has therefore been issued with a CE certificate issued by a notified body.

It meets the following gas regulations:

- EN 203 + subsequent updates;
- EN437 + subsequent updates.

Current installation safety regulations must be complied with.

1.2 POSITIONING

Unpack the appliance, check it for damage and position it in the place in which it will be used, taking care to ensure that the ground is level. If the grid is not incorporated it must be fixed to the ground by the fixing brackets supplied with the appliance. The appliance must be kept at least 10 cm away from flammable walls. The grill may be placed against refractory and non-combustible walls.

Remove the protective film from the external panels slowly to prevent glue remnants remaining on them.

Do not obstruct the aspiration or heat discharge openings and gaps and place the appliance underneath an extraction hood that complies with current standards.

1.3 EVACUATION OF EXHAUST FUMES

The appliances must be placed in premises from which exhaust fumes can be evacuated in compliance with installation standards. Our appliances are classified type A and cannot be connected to an exhaust fume pipe. The exhaust fumes must be evacuated via extraction hoods or similar devices that are connected to an efficient flue or else they must be evacuated directly to the outside at a rate that does not fall below the specified minimum rate.

In all cases, if the exhaust fumes are removed through forced evacuation, aspiration must be interrupted if the aspiration value falls below the specified limit. The gas supply must be stored to the burners manually.

1.4 CONNECTING GAS

INSTALLATION INSTRUCTIONS

Installation operations, adaptations to other types of gas, commissioning and the elimination of system faults must be carried out only by qualified personnel in accordance with current rules and standards. The gas systems, wiring and premises in which the appliances are installed must comply with current rules and standards. In particular, the air supply for burner combustion must be 2m³/h per kW of installed power.

Accident prevention, fire prevention and anti-panic measures in businesses open to the public must be complied with.

CHECK BEFORE INSTALLATION

The appliance has a rating plate (Fig.1) and the installation instructions are given in the main European languages. The packing also displays an additional rating plate showing the values for which the appliance is rated and the country of destination.

		CAT		G30	G20	G25	COUNTRY
CE		II 2H3+	P mbar	28-30	37	20	IT-ES-IE-PT GR-DE-CH
		II 2H3B/P	P mbar	30	30	20	IT-DE-FR-EE-NO UK-CZ-SK-SI
	TYPE A ₁ B ₁₁	II 2E+3+	P mbar	28-30	37	20	FR-BE
	MOD	II 2H3B/P	P mbar	50	50	20	AT-CH
NR		II 2ELL3B/P	P mbar	50	50	20	DE
		II 2L3B/P	P mbar	30	30	25	NL
Σ Q _n kW		II 2E3+	P mbar	28-30	37	20	LU
G30	G20	G25	I _{3B/P}	P mbar	30	30	MT-IS-HU-CY
			I ₃₊	P mbar	28-30	37	CY
kg/h	m ³ /h	m ³ /h	I _{2E}	P mbar	/	20	PL
PREDISPOSTO A GAS - PREU AU GAZ PRESET FOR GAS - EINGESTELLT AUF GAS PREDISPOSTO A GAS - PREDISPOSTO A GAS			mbar				
			kW	IP	EN 203-1	MADE IN ITALY	

Fig. 1

Check on the rating plate inside the door or on the left-hand side that the appliance has been tested and approved for the type of gas that the user uses.

Check that the nozzles on the appliance are suitable for the available gas supply.

Check on the rating plate that the pressure reducer is adequate to the appliance's gas supply (Fig. 1).

The appliance has been set in the company to use a 20-mbar G20.

Do not reduce the diameter of the section between the reducer and the appliance. Fit a gas filter above the pressure adjuster in order to ensure optimum operation.

CHECKING THERMAL POWER

During initial installation and during maintenance or adaptation to another type of gas nominal heat input must be measured. It can be measured by using the volumetric method with the aid of a litre counter or a chronometer. After checking connecting pressure and the diameter of the injectors (which must be stamped on the injector), measure the hourly thermal flow of the gas and compare the results with the value given on Table of the Technical Specification under the heading 'Gas consumption'. Deviation of ± 5% from nominal value is permitted.

The appliance must be supplied with one of the types of gas whose properties and pressure are set out in the table below:

Connect the appliance to a special gas pipe with an internal diameter of at least 16 mm for G1/2" connections and a diameter of at least 20 mm for G3/4" connections. Make sure that the flexible metal pipe that is fitted to the gas

GAS TYPES		PRESSURE in mbar		
		NOM.	MIN	MAX
NATURAL GAS G20		20	17	25
L.P.G.	G30/31	28-30/37	20/25	35/45

coupling does not touch overheated parts of the grid and is not twisted. Place a rapid stopcock between the mains gas supply and each single appliance in a position that enables it to be easily opened and closed (the internal diameter must not be less than that of the connecting pipe). After connecting the pipe, make sure that the joints and couplings have no leaks. Use soapy water or a purpose-designed foam product to detect leaks.

NEVER USE NAKED LIGHTS!

CHECKING GAS PRESSURE

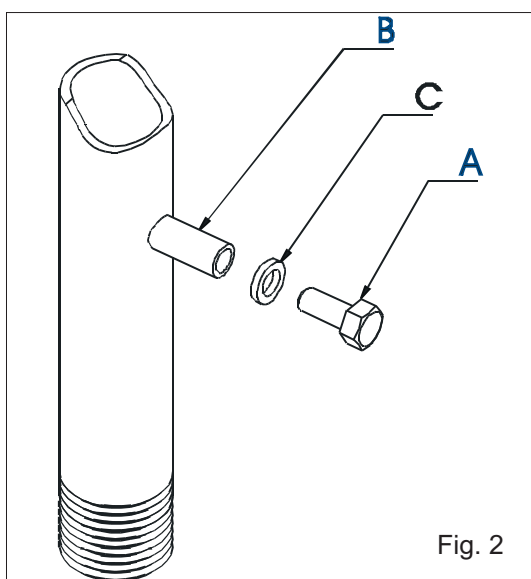


Fig. 2

Gas supply pressure must be measured at the pressure point (Ref. B) after removing the sealing screw (Ref. A). Use a flexible pipe, connect a gauge e.g. a liquid gauge that is accurate to 0.1 mbar) to the pressure point (and measure the intake pressure whilst the appliance is operating. If the pressure reading does not fall within the upper and lower limits indicated on the table, the appliance cannot be installed.

Switch off the appliance, disconnect the gauge and close the seal screw without forgetting to insert the washer (Ref. C) and contact the gas company to test main gas supply pressure.

1.5 CONNECTING TO A DIFFERENT TYPE OF GAS

REPLACING MAIN BURNER NOZZLE (Fig. 3)

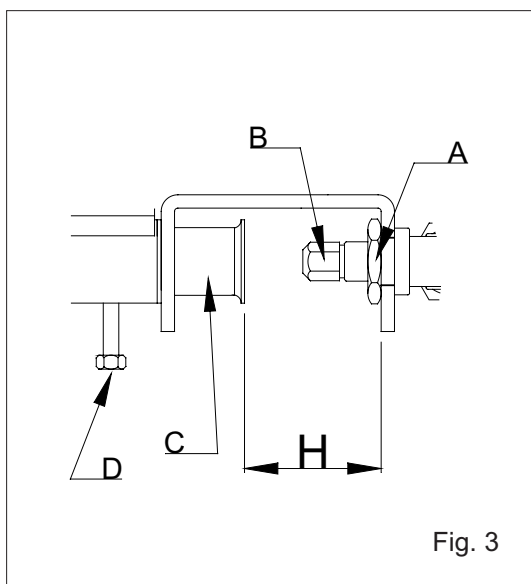


Fig. 3

- A Nozzle fixing nut
- B Nozzle
- C Primary air supply adjusting bush
- D Bush locking bolt

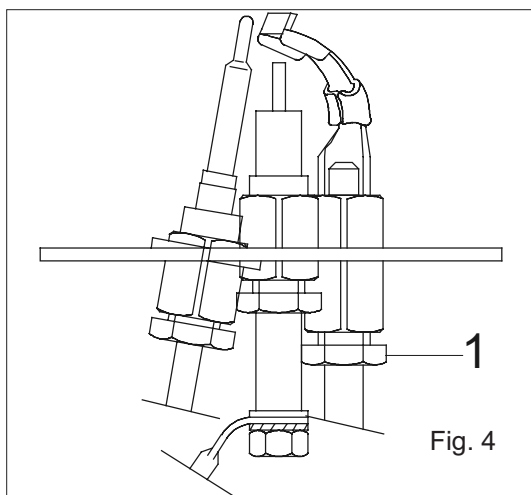
- Open door or doors.
- Remove the grease drip trays.
- Loosen the screws that hold the front control panel in place and disconnect the electric cables of the piezoelectric ignition.
- Loosen the main injectors (Ref. B) and replace them with those corresponding to the gas used. The diameter is stamped in hundredths of a millimetre on them and can also be checked on the Specifications Table.

ADJUSTING PRIMARY AIR SUPPLY TO MAIN BURNER (Fig. 3)

- Unscrew the bolt (Ref. D) that fixes the bush that adjusts the primary air supply (Ref. C).
- Position the bush (Ref. C) at distance "H" according to the type of gas installed (see 'Primary air' on the specifications table).
- Tighten the fixing bolt again (Ref. D).
- Seal the adjusted part with tape to prevent tampering.

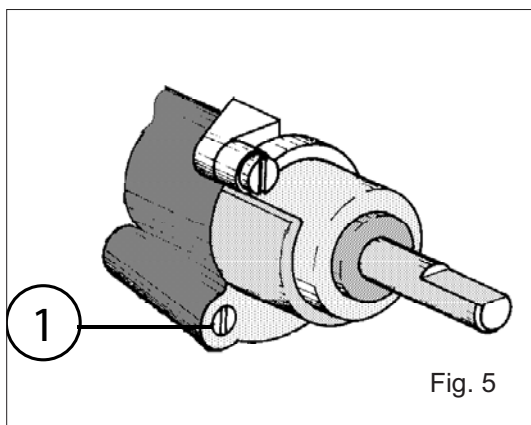
N.B.: the primary air supply has been correctly adjusted when it can be guaranteed that the flame will not detach itself when the burner is cold and if there is no blow-back when the burner is hot.

REPLACING THE PILOT BURNER NOZZLE (Fig. 4)



- Unscrew screwed-on cap (Ref. 1), remove the nozzle and replace it with one that is suitable for the type of selected gas.
- Refit the screwed-on cap (Ref. 1).
- Use a foam product to check that the cap does not leak.

MINIMUM ADJUSTMENT (Fig. 5)



- Remove the knob and the front cover.
- Use the bypass screw to adjust minimum flow. Loosen the screw to increase the flame and close it to decrease the flame. To adjust correctly, follow this procedure.
- For liquid petroleum gas (LPG) (G30-G31) turn the screw to minimum.
- For gas G20: adjust the bypass screw until the correct minimum has been obtained and check that the minimum flame is stable over all the burner surface and check that the flame does not go out or back fire when it is lowered from maximum to minimum.

WARNING! After each conversion to a different gas type make sure you:

- Fix an indelible sticker on the rating plate giving the data relative to the new installation.
- Restore the paint seals on the adjusted parts.
- Test for leaks on the gas circuit.

Before delivering the appliance to the user:

- check that it operates correctly,
- instruct the user on how to use it.

2.

OPERATING INSTRUCTIONS

The appliance must be used only for the purpose for which it was designed. Any other use is improper. During operation, supervise the appliance.

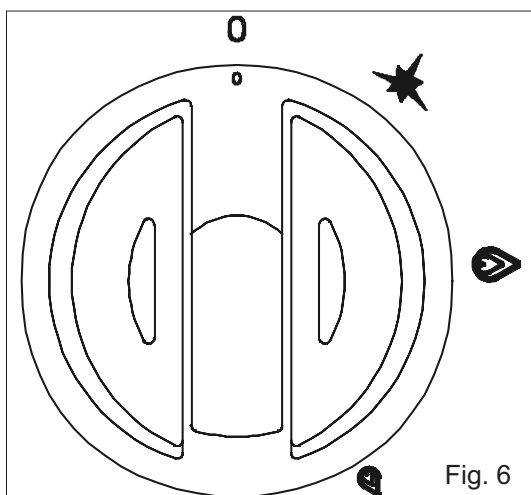
2.1 COMMISSIONING

Before starting up the appliance for the first time, unpack it and carefully remove all the grease that protects the grid, following this procedure:

- use a liquid detergent to clean the grid.
- Rinse in plenty of clean water.
- Check that the volcanic rock is properly positioned on the support grid.
- Check that no obstacle inside the appliance obstructs the air flow required for combustion and check that the premises are sufficiently ventilated.
- Check the efficiency of the devices for evacuating cooking fumes (extraction hood, discharge collector, etc).
- Before starting up the appliance, pour a little water into the grease drip tray. This will make cleaning easier.
- Use gloves to work on the appliance.

2.2 SETTINGS

The control knobs (Fig. 6) of the burner taps have four positions:



- shut
- 🔥 maximum flame
- 🔥 minimum flame
- ★ lighting / pilot light

LIGHTING BURNERS

- Open main gas tap upstream of appliance.
- Press knob and turn from “**closed**” position to “**light/pilot light**” position and at the same time press the piezoelectric button in the chamber behind the door until the pilot light comes on. The pilot light can be monitored through the inspection hole on the control panel.
When first starting up, in order to keep the pilot light ON, keep the knob pressed for about 10 seconds. When it is released, the pilot light should remain lighted, otherwise, repeat the operation.
- To switch on the main pilot light, turn the gas knob from the “**light/pilot light**” position to the “**maximum flame**” position and then turn the knob to the “**minimum flame**” position to set a slower and more economical cooking procedure, if required.

SWITCH-OFF

- To switch off the main burner and then the pilot light, turn the gas knob to “**light/pilot light**” and then to “**closed**”.
- At the end of the working day, switch off the gas check valve upstream of the appliance.

WARNING: for the exact quantity of volcanic rock, consult the technical data table.

3.

CLEANING AND MAINTENANCE

3.1 ROUTINE MAINTENANCE

At the end of the working day, clean the appliance, both for reasons of hygiene and to prevent operating faults. Do not clean the appliance with direct or high-pressure jets of water and do not use metal pads, brushes or scrapers in normal steel. If necessary, use stainless steel pads, but do not rub them against the grain of the metal of the appliance.

Do not allow acid foods (lemon, vinegar, etc.) to remain on steel parts. Use warm soapy water on steel surfaces and then rinse in plenty of water and dry with a soft cloth. Maintain the shine by regular polishing with a normal liquid polish.

Clean the grid frequently, using a wet cloth. Do not use detergents that contain chlorine (bleach, hydrochloric acid, etc), not even in diluted form. Next, operate the grid for a few minutes by turning the knobs to maximum to dry it as rapidly as possible.

The volcanic rock can be cleaned by plunging it into boiling water to remove accumulated grease.

Do not wash the work top or floor with hydrochloric acid.

ASH BOX

This must be checked regularly during use and must then be emptied.

3.2 SPECIAL MAINTENANCE

At regular intervals (at least once a year or more often in cases of frequent use), service the appliance thoroughly. This includes checking the gas circuit, checking parts for damage and if necessary lubricating the taps if they are difficult to use. Contact a specialised and experienced technician. A maintenance contract should be taken out with a centre approved by the company.

3.3 CONTROL AND SAFETY DEVICES

If the appliance is not used for a long time or if it does not work or works irregularly, the gas stopcock upstream of the appliance must be shut off. All the parts of the appliance that are subject to wear can easily be accessed from the front of the appliance by opening the door or after removing the front. All the couplings use a dado and bicono, so great care must be taken in handling these components. If the part is damaged during dismantling or reassembly it must be replaced with a new one.

3.4 MANAGING SPARE PARTS

The spare parts must be replaced only by personnel of an authorised Customer Service Centre. Use the list alongside to identify the spare parts codes or contact Customer Service, which will identify them and will send a written order to the manufacturer clearly stating the appliance model, the serial number, as well as the code and a description of the parts concerned.

Description	GG740	GG780	GG940	GG980
Main burner	2010923	2010923	2010924	2010924
Lavastone holding frame	2011297	2011321	2011341	2011369
Piezo lighting	6010047	6010047	6010047	6010047
Thermocouple	6010055	6010055	6010055	6010055
Ignition spark-plug	6010087	6010087	6010087	6010087
Ignition lead	6050610	6050610	6050610	6050610
Gas tap	7060012	7060012	7060012	7060012
Pilot burner	7090028	7090028	7090028	7090028

SPECIFICATIONS TABLE FOR GAS VULCANIC ROCK GRIDS, CATEGORY II2H3+

Mod.	Rated	Consumption		Type	Lavastone	Air For combustion	Burners	Pressure in mbar G30/G31=28/37 G20=18/20				By-pass		Primary Air "H"	
	Output	Max						Nozzles Main burner		Nozzles Pilot burner					
	Max - Min	G30 G31	G20					G30 G31	G20	G30 G31	G20	G30 G31	G20		
	kW(P.C.I.)	kg/h	m³/h					mm	mm	1/100mm	1/100mm	mm	mm	mm	mm
GG740	8 – 3,6	0,63	0,85	A1	1	16	1	1,45L	2,15L	14	27	1	Adj.	40	13
GG780	16 – 7,2	1,26	1,69	A1	2	32	2	1,45L	2,15L	14	27	1	Adj.	40	13
GG940	11 – 5,5	0,8	1,16	A1	2	22	1	1,75L	2,55L	14	27	1,3	Adj.	40	13
GG980	22 - 11	1,7	2.33	A1	3	44	2	1.75L	2.55L	14	27	1.3	Adj.	40	13

THE MANUFACTURER ACCEPTS NO RESPONSIBILITY FOR HARM CAUSED BY INCORRECT INTERVENTIONS, TAMPERING WITH THE APPLIANCE, MISUSE, POOR MAINTENANCE, NON-COMPLIANCE WITH CURRENT REGULATIONS AND INEXPERT USE.

THE MANUFACTURER RESERVES THE RIGHT TO WITHOUT NOTICE MODIFY THE FEATURES OF THE APPLIANCES DESCRIBED IN THIS MANUAL.